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L6: Entry 5 of 12 File: DWPI Feb 27, 2001

DERWENT-ACC-NO: 1999-320749
DERWENT-WEEK: 200114

TITLE: Oil composition having high storage stability - without precipitation of gelatin and/or gum arabic

INVENTOR: SAKURADA, S

PATENT-ASSIGNEE:

ASSIGNEE	CODE
NISSHIN OIL MILLS LTD	NISW

PRIORITY-DATA: 1997JP-0220536 (August 15, 1997), 1997JP-0040396 (February 25, 1997)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 6193986 B1	February 27, 2001		000	A61K009/10
JP 11113487 A	April 27, 1999		013	A23D007/06

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
US 6193986B1	February 24, 1998	1998US-0028952	
JP 11113487A	February 23, 1998	1998JP-0040040	

INT-CL (IPC): A23 D 7/06; A23 K 1/16; A61 K 6/00; A61 K 9/00; A61 K 9/10; A61 K 9/107; B01 F 17/56; B01 J 13/00; C08 L 5/00; C08 L 89/00; C11 B 5/00; C11 C 3/00

ABSTRACTED-PUB-NO: JP 11113487A
BASIC-ABSTRACT:

An oil composition consists of a solid phase containing 100 parts weight of a water-soluble or -dispersible effective substance(s) and 50-4000 parts weight of gelatin and /or gum arabic and an oil phase containing an oil ingredient(s) and an emulsifier(s). The solid phase is dispersed in the oil phase as fine particles of an average particle size of up to 5 microns, and its water content is up to 30 wt.%, and the water content of the composition is up to 20 wt.%. Also claimed is preparation of the composition comprising warming the water phase to a temperature equal to or higher than the dissolving temperature of the gelatin and/or gum, mixing the water phase with the oil phase to form a water/oil type emulsion and dehydrating the emulsion to a water content of up to 20 wt.%.

ADVANTAGE - The composition has high storage stability without precipitation of gelatin and/or gum arabic. The invention is useful in production of foods, feed, cosmetics, drugs, agrochemicals, machines and other industrial fields.
ABSTRACTED-PUB-NO:

US 6193986B
EQUIVALENT-ABSTRACTS:

An oil composition consists of a solid phase containing 100 parts weight of a water-soluble or -dispersible effective substance(s) and 50-4000 parts weight of gelatin and /or gum arabic and an oil phase containing an oil ingredient(s) and an

emulsifier(s). The solid phase is dispersed in the oil phase as fine particles of an average particle size of up to 5 microns, and its water content is up to 30 wt.%, and the water content of the composition is up to 20 wt.%. Also claimed is preparation of the composition comprising warming the water phase to a temperature equal to or higher than the dissolving temperature of the gelatin and/or gum, mixing the water phase with the oil phase to form a water/oil type emulsion and dehydrating the emulsion to a water content of up to 20 wt.%.

ADVANTAGE - The composition has high storage stability without precipitation of gelatin and/or gum arabic. The invention is useful in production of foods, feed, cosmetics, drugs, agrochemicals, machines and other industrial fields.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: OIL COMPOSITION HIGH STORAGE STABILISED PRECIPITATION GELATIN GUM ARABIC

DERWENT-CLASS: B04 C03 D13 D21 D23

CPI-CODES: B04-B01C; B04-B04A6; B04-C02D; B04-N02; B12-M09; B04-B01C; C04-B01C; B04-B04A6; C04-B04A6; B04-C02D; C04-C02D; B04-N02; C04-N02; B12-M09; C12-M09; C04-B01C; C04-B04A6; C04-C02D; C04-N02; C12-M09; D03-G; D03-H; D08-B;

CHEMICAL-CODES:

Chemical Indexing M1 *01*
Fragmentation Code
J0 J011 J1 J111 K0 L8 L811 L814 L815 L817
L831 L832 M423 M430 M782 M903 Q220 Q254 V735

Chemical Indexing M1 *02*
Fragmentation Code
M423 M430 M782 M903 Q220 Q254 V780

Chemical Indexing M1 *03*
Fragmentation Code
M423 M430 M782 M903 M904 Q220 Q254 V751
Specfic Compounds
24033M

Chemical Indexing M6 *04*
Fragmentation Code
M903 Q220 Q254 R150 R319

SECONDARY-ACC-NO:
CPI Secondary Accession Numbers: C1999-094339